

# Coffee and plant based beverage synergy tool

Hedonic Key  
 1 = Don't like it  
 2 = I could drink it  
 3 = Good  
 4 = I really like it  
 5 = I love it

Tester: \_\_\_\_\_  
 Purpose- Competition / Cafe Menu / Other: \_\_\_\_\_  
 Date: \_\_\_\_\_

Coffee info: \_\_\_\_\_  
 Brew recipe: \_\_\_\_\_

|                        |  |   |   |  |   |
|------------------------|--|---|---|--|---|
| Plant based Ingredient | <p><b>Taste Experience</b></p>   | <p><b>Balance</b></p>                               | <p><b>Complexity / Synergy</b></p>                  | <p><b>Overall</b></p>  |   |
|                        | <p>Descriptors</p> <p>High _____</p> <p>Med _____</p> <p>Low _____</p> | <p>High _____</p> <p>Med _____</p> <p>Low _____</p> | <p>High _____</p> <p>Med _____</p> <p>Low _____</p> | <p>Coffee strength</p> <p>High _____</p> <p>Med _____</p> <p>Low _____</p> | <p>How well do the coffee and plant based flavors combine</p> |
|                        | Notes  |   |   |  | <p>Total score</p> <p>/ 20</p>                                |
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|                        | Notes  |   |   |  | <p>Total score</p> <p>/ 20</p>                                |

Overall score guide: Not suitable 0-11.5 Needs adjustment to recipe 12-15.5 Suitable 16-17.5, Use it! 18-20



# Coffee and plant based beverage synergy tool

**Hedonic Key.**  
 1 = Don't like it  
 2 = I could drink it  
 3 = Good  
 4 = I really like it  
 5 = I love it

Tester: Damian Burgess  
 Purpose- Competition / Cafe Menu / Other: \_\_\_\_\_  
 Date: 1 May 2023

Coffee info: Misiones Colombia Moka Natural  
 Brew recipe: 18in / 34out. 93.5° 3sec pre  
34gr espresso 200gr plant based

|                        |                       |   |  |   |                                   |  |  |   |             |  |     |                      |           |  |  |     |         |  |  |  |     |
|------------------------|-----------------------|---|--|---|-----------------------------------|--|--|---|-------------|--|-----|----------------------|-----------|--|--|-----|---------|--|--|--|-----|
| Plant based Ingredient | Alpro Barista Oat     | Taste Experience  |  |   |                                   | 4.0  | Balance  |   |             |  | 3.0 | Complexity / Synergy |           |  |  | 4.0 | Overall |  |  |  | 3.5 |
|                        |                       | Descriptors<br>High<br>Med<br>Low<br>Milk choc<br>Caramel<br>butterscotch biscuit<br>chicory<br>A little touch of cheesecake, | High<br>Med<br>Low<br>Caramel<br>butterscotch biscuit<br>chicory | High<br>Med<br>Low<br>butterscotch biscuit<br>chicory | High<br>Med<br>Low<br>chicory     | Coffee strength<br>High<br>Med<br>Low<br>strength is a little weak, plant based dominates slightly | How well do the coffee and plant based flavors combine<br>Beautiful complexity, flavours combine well.   | Espresso strength is slightly overpowered, so coffee flavour not optimal. | Total score |  |     |                      | 15.5 / 20 |  |  |     |         |  |  |  |     |
| Plant based Ingredient | Alpro Barista Coconut | Taste Experience  |  |   |                                   | 4.5  | Balance  |   |             |  | 4.5 | Complexity / Synergy |           |  |  | 5.0 | Overall |  |  |  | 4.5 |
|                        |                       | Descriptors<br>High<br>Med<br>Low<br>Cocco<br>Bounty<br>Lime pie<br>Stone fruit<br>Cocco flavor very mellow                   | High<br>Med<br>Low<br>Bounty<br>Lime pie<br>Stone fruit          | High<br>Med<br>Low<br>Lime pie<br>Stone fruit         | High<br>Med<br>Low<br>Stone fruit | Coffee strength<br>High<br>Med<br>Low<br>Flavors balance V. well                                   | How well do the coffee and plant based flavors combine<br>Combination of flavor produces high complexity of choc &occo plus stone fruit- layered | Beautiful, Rich, Sweet  | Total score |  |     |                      | 18.5 / 20 |  |  |     |         |  |  |  |     |
| Plant based Ingredient | Alpro Barista Almond  | Taste Experience  |  |   |                                   | 4.0  | Balance  |   |             |  | 4.0 | Complexity / Synergy |           |  |  | 3.5 | Overall |  |  |  | 4.0 |
|                        |                       | Descriptors<br>High<br>Med<br>Low<br>Toffee nut<br>Dark Caramel<br>Bitter Almond<br>Almond a little pronounced                | High<br>Med<br>Low<br>Dark Caramel<br>Bitter Almond              | High<br>Med<br>Low<br>Bitter Almond                   | High<br>Med<br>Low                | Coffee strength<br>High<br>Med<br>Low<br>Espresso flavour overpowered                              | How well do the coffee and plant based flavors combine<br>Need to enhance the sweetness somehow  | Like it but don't love it -   | Total score |  |     |                      | 15.5 / 20 |  |  |     |         |  |  |  |     |
|                        |                       | Notes   |  |   |                                   |  |  |   |             |  |     |                      |           |  |  |     |         |  |  |  |     |
|                        |                       | Cup size for espresso to milk ratio is too low.<br>-Drop milk to 160-180 gr   |  |   |                                   |  |  |   |             |  |     |                      |           |  |  |     |         |  |  |  |     |
|                        |                       | Small possible tweak - reduce temp of Coconut to enhance Sweetness  |  |   |                                   |  |  |   |             |  |     |                      |           |  |  |     |         |  |  |  |     |
|                        |                       | Small possible tweak - Add 25% coconut to Almond.<br>Aim: more tropical flavour   |  |   |                                   |  |  |   |             |  |     |                      |           |  |  |     |         |  |  |  |     |

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